IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and observed at all times.

This is the safety alert symbol, pertaining to safety, which alerts users to potential hazards to themselves and others. All safety messages will follow the safety alert symbol and either the terms:

⚠ DANGER **Indicates a hazardous situation which, if not avoided, will cause serious injury.**

⚠ WARNING **Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All Safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

⚠ WARNING **If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this appliance.

What to do if you smell gas:
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Use appliance in well ventilated rooms only.

The electrical and gas connections must comply with local regulations.
- When the hob is installed, provide a multi-pole circuit breaker with a contact separation of at least 3 mm, that provides full disconnection.
- Regulations require that the appliance is grounded.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply
- Use only flexible or rigid metal hose for gas connection.
- If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by manufacturer (type H05V2V2-F 90°C or H05RR-F). This operation must be performed by a qualified electrician.
- The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.
- Do not use multiple plug adapters or extension cords.
- Do not pull the power supply cord in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This hob (class 3) is designed solely for private household use for cooking food. Do not use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the hob. The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.
- Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- The use of a gas appliance produces heat and humidity in the room. Make sure the room is well-ventilated, or install an extractor hood with exhaust duct.
- In case of prolonged use, additional ventilation may be necessary (by opening a window or increasing the hood extraction speed).
- After use, make sure the knobs are in off position and close the main gas supply cock or the gas cylinder valve.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Keep the packaging materials out of the reach of children.
- Before cleaning or maintenance wait for hob to cool down.

SAVE THESE INSTRUCTIONS

INSTALLATION

After unpacking the hob, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.
These instructions are only valid for the countries whose symbols is given on the data plate (under the hob).

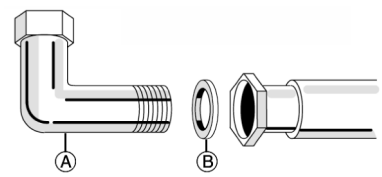
TECHNICAL INFORMATION FOR THE INSTALLER

- **This product can be embedded in a worktop 20 to 60 mm thick.**
- **If there is no oven beneath the hob, insert a separator panel that has a surface at least equal to the opening in the work surface. This panel, that has to close completely the cutout in order to avoid any contact with the bottom part of the hob, must be positioned at a maximum distance of 150 mm below the upper surface of the work surface but, in no case less than 20 mm from the bottom of the hob. In the case that you intend to install an oven beneath the hob, make sure that it is manufactured by Whirlpool and equipped with a cooling system. The manufacturer declines all liability if another brand oven is installed beneath the hob.**
- **Before installation, make sure that:**
  - **the local gas delivery conditions (nature and pressure) are compatible with the settings of the hob (see the rating plate and injector table);**
  - the outer surfaces of the furniture or appliances adjacent to the hob are heat resistant according to local regulations;
  - this appliance is not connected to a fume exhaust device. It shall be installed in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;
  - combustion products are discharged outdoors through specific hoods or wall and/or window mounted electrical fans.

GAS CONNECTION

⚠ WARNING **This operation must be performed by a qualified technician.**

- **The gas supply system must comply with local regulations.**
- You can find specific local regulations for some countries in the paragraph "Reference to Local Regulations". If no information concerning your Country is given, please ask details to your Installer.
- The connection of the hob to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. Interpose gasket (**B**) in the elbow connection.The maximum length of the hose is 2 m.
- **FOR BELGIUM ONLY:** It is necessary to replace the elbow connection (**A**) on the appliance, with the one supplied (if present).



IMPORTANT: if a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

- After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position to minimum position to check flame stability.

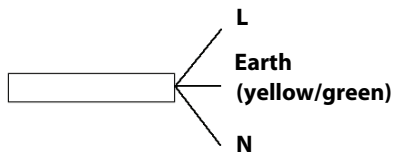
(Apply the label from warranty here)

ELECTRICAL CONNECTION

⚠ WARNING **This operation must be performed by a qualified technician.**

⚠ WARNING

- **The electrical connections must comply with local regulations.**
- **The earthing of this appliance is compulsory by law.**
- **Do not use an extension cord.**

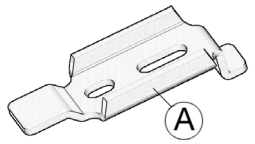


IMPORTANT: the data relevant to the voltage and power absorption are indicated on the rating plate.

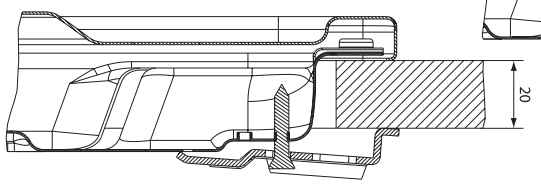
ASSEMBLY

After having cleaned the perimeter surface, apply the supplied gasket to the hob as shown in the figure.

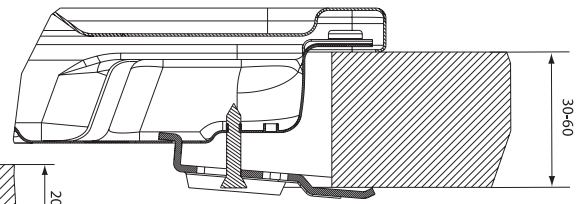
Position the hob in the worktop opening made respecting the dimensions indicated in the Instruction.
NOTE: the power supply cable must be long enough to permit its upward extraction.
To secure the hob, use the brackets (**A**) provided with it. Fit the brackets into the relevant bores shown by the arrow and fasten them by means of their screws in accordance with the thickness of the worktop (see the following figures).



Top 20 mm



Top 30-60 mm



ADJUSTMENT TO DIFFERENT TYPES OF GAS

⚠ WARNING **This operation must be performed by a qualified technician.**

If the appliance is intended to operate with a different gas from the gas type stated on the rating plate and information label on the top of the hob, change the injectors.
Remove the information label and keep it with the instructions booklet.
Use pressure regulators suitable for the gas pressure indicated in the Instruction.

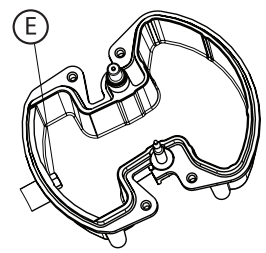
- The gas nozzles must be changed by After Sales Service or a qualified technician.
- Nozzles not supplied with the appliance must be ordered from After Sales Service.
- Adjust the minimum setting of the taps.

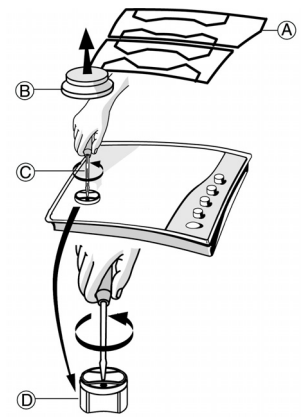
NOTE: when liquid petroleum gas is used (G30/G31), the minimum gas setting screw must be tightened as far as it will go.
IMPORTANT: should you experience difficulty in turning the burners knobs, please contact the After Sales Service for the replacement of the burner tap if found to be faulty.

REPLACING THE INJECTORS (see the injector table in the Instruction)

- Remove grids (**A**).
- Extract burners (**B**).
- Using a socket spanner of the appropriate size unscrew the injector (**C**), unscrew the injector to be replaced.
- Replace it with the injector suitable for the new type of gas.
- Re-assemble the injector in (**D**).
- If you have a multiple crown burner use side spanner to replace the injector (**E**).

Before installing the hob, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.





ADJUSTING MINIMUM GAS SETTING OF TAPS

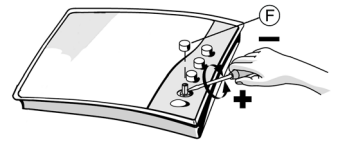
To ensure that the minimum setting is correctly adjusted, remove the knob and proceed as follows:

- tighten screw to reduce the flame height (-);
- loosen screw to increase the flame height (+).

The adjustment must be performed with the tap in minimum gas setting position (small flame) .

- The primary air of the burners does not need to be adjusted.
- At this stage, light up the burners and turn the knobs from max position to minimum position to check flame stability.

Upon completion of adjustment, reseal using sealing wax or an equivalent material.



(FR) REFERENCE TO LOCAL REGULATIONS

The installation and maintenance of the appliance must be carried out by a qualified skilled technician in accordance with the regulations in force, and in particular:

- **Decree of 2 August 1977**

Technical and Safety Rules applicable to fuel gas and liquefied hydrocarbon installations located within residential buildings and outbuildings.

- **Standard DTU P 45 - 204**

Gas installations (formerly DTU no. 61-1 - Gas installations April 1982 + supplement no. 1 of July 1984).

- **Departmental Health Regulations**

For appliances connected to the mains electricity supply.

- **Standard NF C 15-100**

Low-voltage electrical installations - Standards.

(BE) REFERENCE TO LOCAL REGULATIONS

The appliance is supplied with a 1/2" threaded conical end to be connected to the gas supply (according to ISO regulations **ISO 7/1 RP 1/2**).
The connection must be effected in accordance with standard **NBN D 51-003** using rigid piping or in accordance with specifications sheet **A.R.G.B./03** using flexible tubing.
The appliance must be installed complete with an **AGB-approved** stop valve.

AFTER-SALES SERVICE

Before calling the After-Sales Service, make sure you can give the following information:

- type of fault or problem;
- exact model (written on the label affixed to the instruction/warranty);
- service number that follows the word SERVICE on the rating plate under the hob and on the label affixed to instruction/warranty;
- your complete address and phone number.

If any repairs are required, please contact an authorised After-Sales Service, as indicated in the warranty.

SERVICE 0000 000 00000

TROUBLESHOOTING GUIDE

If the hob will not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

1. **The burner fails to ignite or the flame is not even**
   Check that:
   - The gas or electrical supplies are not shut off and especially that the gas supply tap is open.
   - The gas cylinder (liquid gas) is not empty.
   - The burner openings are not clogged.
   - The plug end is not dirty.
   - All the burner parts have been positioned correctly.
   - There are no draughts near the hob.
2. **The burner does not stay lit**
   Check that:
   - When lighting the burner, the knob has been pressed for enough time to activate the protection device.
   - The burner openings are not clogged near the thermocouple.
   - The end of the safety device is not dirty.
   - The minimum gas setting is correct (see relevant paragraph).
3. **The containers are not stable**
   Check that:
   - The bottom of the container is perfectly flat
   - The container is centered on the burner.
   - The grids have not been exchanged or positioned incorrectly.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

CLEANING THE HOB SURFACE

⚠ WARNING **Disconnect power before servicing.**

- All the enamelled and glass parts should be cleaned with warm water and neutral solution.
- Stainless steel surfaces may be stained by calcareous water or aggressive detergents if left in contact for too long. Any food spills (water, sauce, coffee, etc.) should be wiped away before they dry.
- Clean with warm water and neutral detergent, and then dry with a soft cloth or chamois. Remove baked-on dirt with specific cleaners for stainless steel surfaces.
  NOTE: clean stainless steel only with soft cloth or sponge.
- Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.
- Do not use steam cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, mustard, salt, sugar or lemon juice on the hob.

CLEANING THE HOB PARTS

- Grids, burner caps and burners can be removed to be cleaned.
- Clean them by hand with warm water and non-abrasive detergent, removing any food residues and checking that none of the burner openings is clogged.
- Rinse and dry
- Refit burners and burner caps correctly in the respective housings.
- When replacing the grids, make sure that the panstand area is aligned with the burner.
- Models equipped with electrical ignition plugs and safety device require thorough cleaning of the plug end in order to ensure correct operation. Check these items frequently, and if necessary, clean them with a damp cloth. Any baked-on food should be removed with a toothpick or needle.
  NOTE: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

DECLARATION OF CONFORMITY CE

- This hob has been designed, constructed and marketed in compliance with:
  - safety requirements of "Gas" Directive 2009/142/EC (ex: EEC 90/396);
  - safety objectives of the "Low Voltage" Directive 2006/95/EC (which replaces 73/23/EEC and subsequent amendments);
  - protection requirements of EEC Directive "EMC" 2004/108/EC;
- This hob is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.

SAFEGUARDING THE ENVIRONMENT

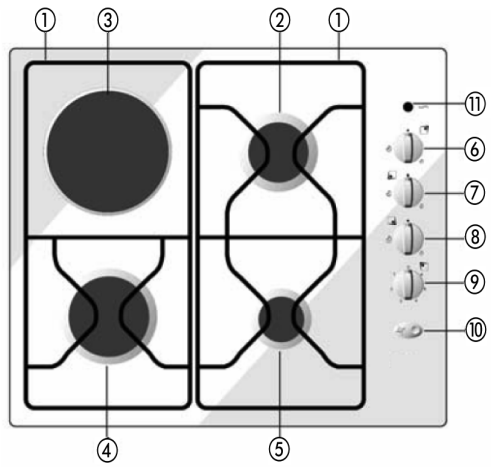
Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol (♺). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

PRODUCT DESCRIPTION



1. Removable panstand grids
2. Semi-rapid burner
3. Electric hotplate
4. Rapid burner
5. Auxiliary burner

6-9. Control knobs

10. Electric ignition button (if present)
11. Electric hotplate operation lamp ~

Symbols

Shaded circle	● Tap closed
Large flame	Maximum opening/delivery
Small flame	Minimum opening or reduced delivery
Star	☆ Electric ignition

The symbols are indicating which cooking field this knob activates.
Note: your hob aesthetics can be slightly different from the drawing.

PRATICAL ADVICE FOR USING THE BURNERS

This hob has burners of different diameters. For better burner performance, please stick to the following rules:

- Use pots and pans with bottoms the same width as that of the burners or slightly larger (see table on the right).
- Only use flat-bottomed pots and pans.
- Use the correct amount of water for cooking foods and keep the pot covered.
- Make sure pots on the grates do not protrude beyond the edge of the hob.

IMPORTANT: improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not use:

- Cast iron griddles, ollar stones, terracotta pots and pans.
- Heat diffusers such as metal mesh, or any other types.
- Two burners simultaneously for one receptacle (e.g. fish kettle).

Burner	Pot Ø
Rapid	From 24 to 26 cm
Semi-rapid	From 16 to 22 cm
Auxiliary	From 8 to 14 cm

HOW TO USE THE HOB

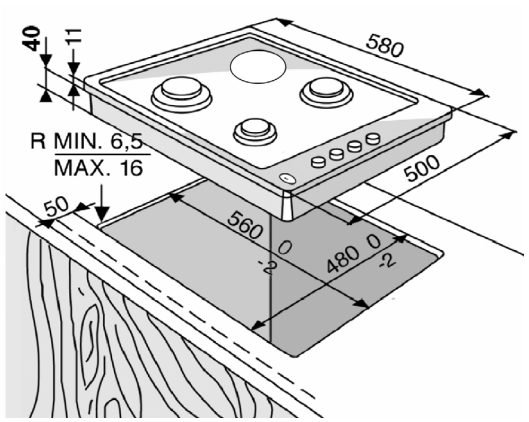
⚠ WARNING **Do not let the burner flame extend beyond the edge of the pan.**

IMPORTANT: WHEN THE HOB IS IN USE, THE ENTIRE HOB AREA MAY BECOME HOT.

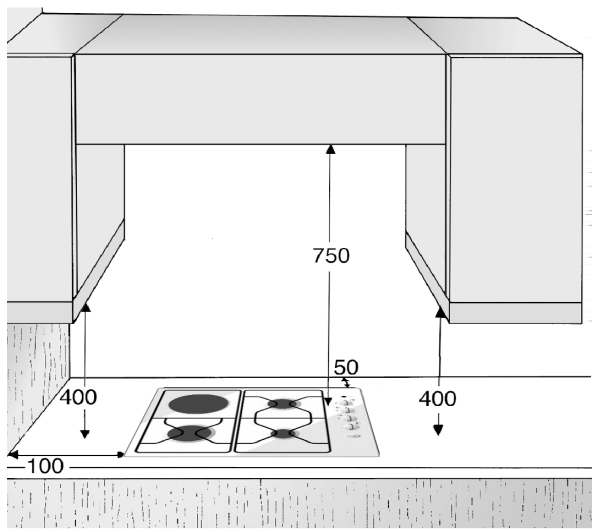
- To ignite one of the burners, turn the relative knob anti-clockwise to the maximum flame setting.
- Press the knob against the control panel to ignite the burner.
- After the burner has ignited, keep the knob pressed for about 5-10 seconds to allow proper device operation. This burner safety device shuts off the gas supply to the burner if the flame goes out accidentally (because of sudden draught, an interruption in the gas delivery, boiling over of liquids, etc.).
- **The knob must not be pressed for more than 15 sec. If, after that time has elapsed, the burner does not remain lit, wait at least one minute before trying to light it again.**
  In the event of the burners flames being accidentally extinguished, turn off the burner control and do not attempt to reignite it for at least one minute.
  NOTE: should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

The burner might go out when the knob is released. This means that the safety device has not warmed up enough. In this case, repeat the operations described above.

DIMENSIONS OF COOKING HOB AND WORKTOP (mm)



NOTE: In case of installation of a hood above the hob, please refer to the hood instructions fot the correct distance.



INJECTORS TABLE **CATEGORY II2E+3+**

Type of gas used	Type of burner	Injector marking	Rated thermal flow rate kW	Rated consumption	Reduced heat capacity kW		Gas pressure mbar		
					BE	FR	min.	rat.	max.
NATURAL GAS (Methane) **G20**	Rapid	Y115	3.00	286 l/h	0.80	0.60	17	20	25
	Semi-rapid	Z 95	1.65	157 l/h	0.45	0.35			
	Auxiliary	X 72	1.00	95 l/h	0.35	0.30			
NATURAL GAS (Methane) **G25**	Rapid	Y115	3.00	332 l/h	0.60		20	25	30
	Semi-rapid	Z 95	1.65	183 l/h	0.35				
	Auxiliary	X 72	1.00	111 l/h	0.30				
LIQUEFIED PETROLEUM GAS (Butane) **G30**	Rapid	85	3.00	218 g/h	0.60		20	28-30	35
	Semi-rapid	63	1.65	120 g/h	0.35				
	Auxiliary	50	1.00	73 g/h	0.30				
LIQUEFIED PETROLEUM GAS (Propane) **G31**	Rapid	85	3.00	214 g/h	0.60		25	37	45
	Semi-rapid	63	1.65	118 g/h	0.35				
	Auxiliary	50	1.00	71 g/h	0.30				

Type of gas used	Model configuration 3 BURNERS	Rated thermal flow rate (kW)	Total rated consumption	Air required (m^3) for burning 1 m^3 of gas
G20 20 mbar	1 R - 1 SR - 1 AUX	5.65	538 l/h	9.52
G25 25 mbar	1 R - 1 SR - 1 AUX	5.65	626 l/h	8.187
G30 28-30 mbar	1 R - 1 SR - 1 AUX	5.65	411 g/h	30.94
G31 37 mbar	1 R - 1 SR - 1 AUX	5.65	403 g/h	23.80

ELECTRIC SUPPLY: 230 V ~ 50 Hz 1500 W

INSTRUCTIONS FOR USE

BEFORE USING THE COOKTOP
SUGGESTIONS FOR ENVIRONMENT PROTECTION
PRECAUTIONS AND GENERAL ADVICE
ENERGY SAVING TIPS
CARE AND MAINTENANCE
TROUBLESHOOTING GUIDE
AFTER SALES SERVICE
INSTALLATION

BEFORE USING THE COOKTOP

These instructions are only valid for those Countries where the destination abbreviations are mentioned on the rear cover of the user instructions and on the appliance.

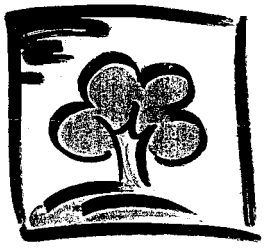
- **To get full satisfaction of your cooktop, please read these instructions carefully and keep them for future consultation.**

- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
- Check whether the cooktop has been damaged during transport.
- **Ensure that the installation and gas/electrical connections are performed by a qualified technician, following the manufacturer's instructions and in compliance with current local safety regulations.**

SUGGESTIONS FOR ENVIRONMENT PROTECTION

1. Packaging
The packaging material is entirely recyclable, and is marked with the recycling symbol ♺, which identifies it as a type of material that must be sent to local waste-disposal centres.

2. Product
The cooktop is made out of recyclable material. When scrapping it, comply with local waste-disposal regulations. Before disposing of it, cut its power cable off in order to render it inoperative.



PRECAUTIONS AND GENERAL ADVICE

- **Before any cleaning or maintenance operation, disconnect the cooktop from mains power supply.**
- **The use of a gas appliance produces heat and humidity in the room. Ensure that the room is well ventilated, or install an extractor hood with exhaust duct.**
- **In case of prolonged use, additional ventilation may be needed (opening a window or increasing the extraction force of the hood).**
- **Keep children away from the cooktop when it is in use and when its has just been switched off.**
- **After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.**
- **Caution: the lid (where present) might break if overheated. Before closing it, make sure that all the burners are off.**
- **Warning: The protective rubber feet on the panstand grids represent a choking hazard for young children.**
  After cleaning the panstand grids, please ensure that all the rubber feet are correctly fitted.

Declaration of conformity CE

- **This cooktop has been designed, constructed and marketed in compliance with:**
  - **safety requirements of EEC Directive "Gas" 90/396;**
  - **safety requirements of EEC Directive "Low voltage" 73/23;**
  - **protection requirements of EEC Directive "EMC" 89/336;**
  - **requirements of EEC Directive 93/68.**
- **This cooktop is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.**
- **This cooktop (Class 3) has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.**

ENERGY SAVING TIPS

- The cooktop is equipped with burners and/or a hotplate with different diameters. Use pots and pans whose bottom diameter is equal to that of the burners and hotplate, or slightly larger.
- Only use flat-bottomed pots and pans.
- The pots and pans must not overlap the control panel.

Burner	Diameter of container
Large (9,1 cm)	24 to 26 cm
Medium (6,4 cm)	16 to 22 cm
Small (4,5 cm)	8 to 14 cm
Triple crown (12 cm)	24 to 26 cm
Fish kettle (23 cm x 4,5 cm)	16 to 35 cm

- If possible, keep the container covered when cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to cut down cooking time.
- A pressure cooker allows you to save even more energy and time.

CARE AND MAINTENANCE

Cleaning the cooktop surface, panstand grids and control panel

- **Before cleaning the cooktop, disconnect it from mains power supply and wait until it has cooled down.**
- Wipe with a cloth moistened with hot water and soap or diluted liquid detergent.
- Do not use abrasive or corrosive products, chlorine products or steel wool.
- Do not use vapour cleaning appliances.
- Do not use flammable products.
- Do not leave acid or alkaline substances, such as vinegar, salt or lemon juice, etc., on the cooktop.

Stainless steel surface

- Clean with a specific commercial product.

Note: if the cooktop is used continuously, the high temperatures produced by the flames may alter the colour of the surface near the burners.

Cleaning the burners

1. Raise the cap and remove it.
2. Extract the burner from its housing by pulling it up.
3. Soak the burner and the cap in hot water and liquid detergent. (Do not wash into a dishwasher).
4. Rinse out and dry carefully.
5. Ensure that none of its openings is clogged.
6. Reposition the burner and cap.

Note: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Cleaning the electric hotplate

The electric hotplate must be cleaned when it is lukewarm. Wipe with a cloth moistened with water and salt, and polish with a cloth moistened with oil.

TROUBLESHOOTING GUIDE

1. The burner fails to ignite:

- Is the main gas delivery valve open?
- Has the delivery of the town gas (methane) been suspended?
- Is the gas cylinder (liquid gas) empty?
- Are the openings of the burner clogged?
- Have the cap and burner been positioned correctly after cleaning?
  (See paragraph “Care and Maintenance”.)

2. The burner fails to remain lit:

- Repeat the ignition operation, turning the knob to the position with the small flame symbol .

3. The electric ignition device does not work:

- Is there a power failure?

AFTER SALES SERVICE

Before you call the After Sales Service:

1. Check the “Troubleshooting guide” above to see if you can eliminate the trouble yourself.
2. Re-start the cooktop, to check whether correct operation has been restored.
3. If the malfunction persists, call the After Sales Service.
   Give the following information:
   - type of malfunction;
   - model of cooktop;
   - service number (i.e., the number that follows the word SERVICE on the rating plate under the cooktop and on the guarantee paper);
   - your complete address;
   - your telephone number and area code.

If any repairs are required, please contact **an authorised After-Sales Service,** as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician,** always request a certification of the job carried out and insist on the use of **original spare parts**.

Failure to comply with these instructions may compromise the safety and quality of the product.

SERVICE 0000 000 00000

INSTALLATION

Technical information for the Installer

This cooktop can be embedded in a worktop 20 to 50 mm thick. If there is no oven beneath the cooktop (any oven installed must be manufactured by us and equipped with a cooling system), insert a separator panel at a minimum distance of 20 mm from the bottom of the cooktop.

Note: before installation, make sure that the local gas delivery conditions (nature and pressure of gas) are compatible with the settings of the cooktop, as indicated on the Product Description Sheet and on the rating plate.

- **If a vertical piece of furniture is installed, there must be a gap of at least 100 mm between it and the edge of the cooktop.**
- Before installation, remove the plastic film protecting the appliance, if provided.
  The outer surfaces of the furniture or appliances adjacent to the cooktop must be heat resistant (heat protection "**Y**") according to standards.
- Installation must comply with current local regulations.
- In the room where the cooktop is installed, there must be enough air to allow the gas to burn correctly (see the separate Product Description Sheet).
- The natural flow of air must take place through an adequate opening, that must be:
  - permanent, made on one of the outside walls of the room, and communicating with the exterior in an area away from sources of pollution;
  - built so as to ensure that its openings, both on the inside and on the outside, cannot be obstructed, intentionally or accidentally;
  - protected by a metal grid or mesh that does not reduce its working section;
  - situated near the floor level and positioned so as not to interfere with the operation of the fume exhaust devices.
  - The fume exhaust has to take place through an appropriate hood or fan installed on the wall or on the window.

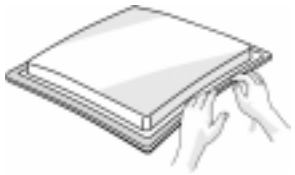
Assembly

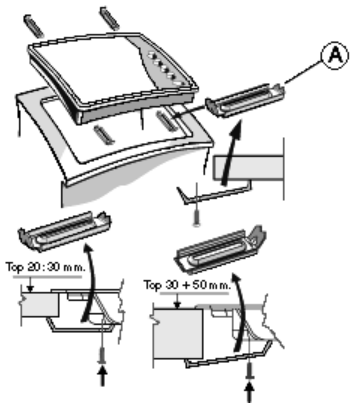
- **Apply the supplied gasket to the cooktop (if not yet fitted), after having cleaned its surface as shown in the relevant figure.**

To secure the cooktop, use brackets **(A)** supplied with it.

1. Fit the brackets into the relevant bores and fasten them by means of their screws.
2. Make an opening in the worktop, respecting the dimensions indicated in the enclosed Product Description Sheet.
3. Install the cooktop in the worktop.

Important: the power supply cable and plug must be suitable for the power absorption of the cooktop, and the cable must be long enough to permit its upward extraction.

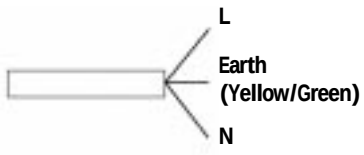




INSTALLATION

Electrical connection

- **The electrical connections must comply with local regulations.**
- The data relevant to the voltage and power absorption are indicated on the rating plate.
- **The earthing of this appliance is compulsory by law.**
- **The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.**
- **When the cooktop is installed, provide a single-pole circuit breaker with a contact separation of at least 3 mm.**
- **If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by the manufacturer (type H05V2V2-F - T90°C or type HO5RR-F). This operation must be performed by the After Sales Service or a qualified electrician.**



Connection to gas supply

The gas supply system must comply with local regulations. You can find specific local regulations for some countries, in the separate National Safety Regulations Sheet supplied.
If no information concerning your Country is given, please ask details to your Installer.

The connection of the cooktop to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. Interpose gasket **(B)** in the elbow connection.

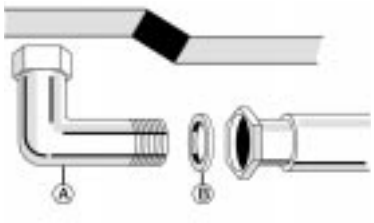
The maximum length of the hose is 2 m.

FOR BELGIUM ONLY: It is necessary to replace the elbow connection **(A)** on the appliance, with the one supplied.

Important: if a stainless steel hose is used, it must be installed so as not to touch any mobile part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

After connection to the gas supply, check for leaks with soapy water.

Attention: Should you experience difficulty in turning the burners knobs, please contact the After Sales Service for the replacement of the burner tap.



INSTALLATION

ADJUSTMENT TO DIFFERENT TYPES OF GAS

If a different type of gas to the type shown on the rating plate and on the orange sticker affixed to the top of the cooktop is used, the cooktop must be converted to work with the new gas type. Remove the orange sticker and affix it to the instructions booklet, which must be retained for the lifetime of the appliance.

Use pressure regulators suitable for the gas pressures indicated in the separate Product Description Sheet.

1. The gas nozzles must be changed by After Sales Service or a qualified technician.
   Nozzles not supplied with the appliance must be ordered from After Sales Service.
2. Connect the cooktop to the gas shut-off valve by means of a pipe suitable for the type of gas used, in compliance with current local regulations.
3. Adjust the minimum setting of the taps.

Note: when liquid petroleum gas is used (G30/G31), the minimum gas setting screws must be tightened as far as they will go.

Replacing the injectors (see table in the enclosed Product Description Sheet)

1. Remove grids **(A)**.
2. Extract burners **(B)**.
3. Using a socket spanner of the appropriate size, **(C)**, unscrew the injector to be replaced.
4. Replace it with the injector suitable for the new type of gas.
5. Re-assemble the injector in **(D)**.
6. For models equipped with a triple crown burner, proceed as shown in figure.
   - Remove the two screws **(F)** followed by the cap **(G)** then replace both injectors **(D)** as previously described. Replace the cap **(G)**, ensuring the seal is properly positioned before attempting to use the cooktop.

Before installing the cooktop, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration

Adjusting minimum gas setting of taps

1. To ensure that the minimum setting is correctly adjusted, remove knob **(E)** and proceed as follows:

- tighten (-) to reduce the height of the flame;
- loosen (+) to increase the height of the flame;

The adjustment must be performed with the tap in minimum gas setting position (small flame) .

Upon completion of adjustment, reseal using sealing wax or an equivalent material.

2. The primary air of the burners does not need to be adjusted.
3. After the adjustment of the minimum gas setting, light up the burners and turn the knobs from max. position to min. position to check the stability of the flame.